# Electrolux
## PROFESSIONAL

**Modular Cooking Range Line thermaline 90 - 4 Zone Full Surface Induction Top on Passthrough Base, 1 Side, H=700 - H3 -Marine**

ITEM #

MODEL #

NAME #

SIS #

AIA #

**589854 (MCJNEAJ1DM)** | Full Surface Induction Top on Open Base, 4 zones, one-side operated - H3 - Marine

## Short Form Specification

Item No.

Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth. Internal frame for heavy duty sturdiness in stainless steel. 2 mm top in 1.4301 (AISI 304). Flat surface construction, easily cleanable. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. Large multi-coil glass ceramic surface without any "dead" spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to the kitchen. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.
IPX5 water resistance certification.
Configuration: Freestanding, one-side operated, on H3 base, hygienic class H3.

APPROVAL:

## Main Features

- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- The large surface multi-coil induction top offers a substantial increase in pan and pot capacity thanks to the seamless transition between individual heating zones, ideal for à la carte operation.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- All major components may be easily accessed from the front.
- THERMODUL connection system creates a seamless work top when units are connected to each other thus avoiding soil penetrating vital components and facilitating the removal of units in case of replacement or service.
- Metal knobs with embedded hygienic "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Large visible digital display manufactured in tempered glass to resist heat and chemicals, showing temperatures or power settings. The display also shows on/off status of the appliance and on/off status of the heating elements.
- 9 power levels.

## Construction

- Control light for each zone.
- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

## Sustainability

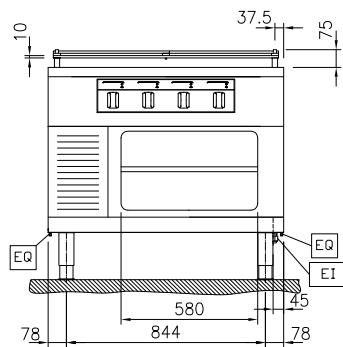- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

## Optional Accessories

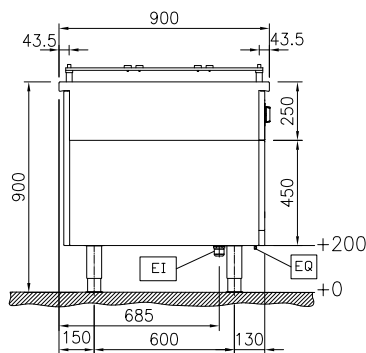| | | |
|---|---|---|
| • Scraper for cook tops | PNC 910601 | ❑ |
| • Connecting rail kit, 900mm | PNC 912502 | ❑ |
| • Stainless steel side panel, 900x700mm, freestanding | PNC 912512 | ❑ |
| • Portioning shelf, 1000mm width | PNC 912528 | ❑ |
| • Portioning shelf, 1000mm width | PNC 912558 | ❑ |
| • Folding shelf, 300x900mm | PNC 912581 | ❑ |
| • Folding shelf, 400x900mm | PNC 912582 | ❑ |
| • Fixed side shelf, 200x900mm | PNC 912589 | ❑ |
| • Fixed side shelf, 300x900mm | PNC 912590 | ❑ |
| • Fixed side shelf, 400x900mm | PNC 912591 | ❑ |
| • Endrail kit, flush-fitting, left | PNC 913111 | ❑ |
| • Endrail kit, flush-fitting, right | PNC 913112 | ❑ |
| • Endrail kit (12.5mm) for thermaline 90 units, left | PNC 913202 | ❑ |
| • Endrail kit (12.5mm) for thermaline 90 units, right | PNC 913203 | ❑ |
| • Stainless steel side panel, left, H=700 | PNC 913222 | ❑ |
| • Stainless steel side panel, right, H=700 | PNC 913223 | ❑ |
| • T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) | PNC 913227 | ❑ |
| • Endrail kit, (12.5mm), for back-to-back installation, left | PNC 913251 | ❑ |
| • Endrail kit, (12.5mm), for back-to-back installation, right | PNC 913252 | ❑ |
| • Endrail kit, flush-fitting, for back-to-back installation, left | PNC 913255 | ❑ |
| • Endrail kit, flush-fitting, for back-to-back installation, right | PNC 913256 | ❑ |
| • Side reinforced panel only in combination with side shelf, for freestanding units | PNC 913260 | ❑ |
| • Side reinforced panel only in combination with side shelf, for back-to-back installations, left | PNC 913275 | ❑ |
| • Side reinforced panel only in combination with side shelf, for back-to-back installation, right | PNC 913276 | ❑ |
| • Filter W=1000mm | PNC 913666 | ❑ |
| • Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) | PNC 913672 | ❑ |
| • Stainless steel side panel, 900x700mm, flush-fitting  (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions) | PNC 913688 | ❑ |

CE

**Modular Cooking Range Line
thermaline 90 - 4 Zone Full Surface Induction Top on Passthrough Base,
1 Side, H=700 - H3 –Marine**
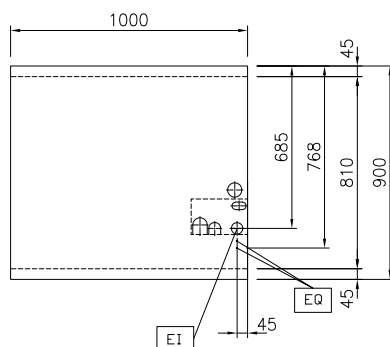The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2025.12.12

Front

Side

**EI** = **Electrical inlet (power)**
**EQ** = **Equipotential screw**

Top

## Electric

| | |
|---|---|
| **Supply voltage:** | 440 V/3 ph/50/60 Hz |
| **Total Watts:** | 28 kW |

## Key Information:

| | |
|---|---|
| **External dimensions, Width:** | 1000 mm |
| **External dimensions, Depth:** | 900 mm |
| **External dimensions, Height:** | 700 mm |
| **Storage Cavity Dimensions (width):** | 580 mm |
| **Storage Cavity Dimensions (height):** | 330 mm |
| **Storage Cavity Dimensions (depth):** | 740 mm |
| **Net weight:** | 120 kg |
| **Configuration:** | On Base;One-Side Operated |
| **Front Plates Power:** | 7 - 7 kW |
| **Back Plates Power:** | 7 - 7 kW |
| **Front Plates dimensions:** | 420x370  420x370 |
| **Back Plates dimensions:** | 420x370  420x370 |
| **Induction Top Dimensions (width):** | 1000 mm |
| **Induction Top Dimensions (depth):** | 900 mm |

## Sustainability

| | |
|---|---|
| **Current consumption:** | 37 Amps |

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